DIGITAL SCALE
PRECISA

app manual

INDEX

1. App download

Ready to weigh your coffee?
Download the app "Eureka Coffee Scale" on your device

LINK

iOS LINK

2. Register and log-in

Skip

ACCOUNT REGISTRATION

STEP 1

Create your account
Click on "NO ACCOUNT? REGISTER"

Email address

Password

LOG IN

Forgot your password?

NO ACCOUNT? REGISTER

A confirmration code has just been sent to your email.
Check in spam if you don't see it.

Enter Confirmation Code

REGISTER

STEP 2

insert the e-mail address and password twice and press on "REGISTER"

STEP 3

A confirmration code has just been sent to your email.
Check in spam if you don't see it.

Enter Confirmation Code

REGISTER

A confirmation code will be sent to your email address to confirm your account. Enter the confirmation code and press "REGISTER"

Skip

LOG-IN

Email address

Password

LOG IN

Forgot your password?

NO ACCOUNT? REGISTER

To Log-in enter Email Address and Password and then press "LOG IN"

Forgotten your password?
You can reset your password pressing *"Forgot your password?"* A verification code will be sent to your email. Enter the password twice and then press "CHANGE PASSWORD"
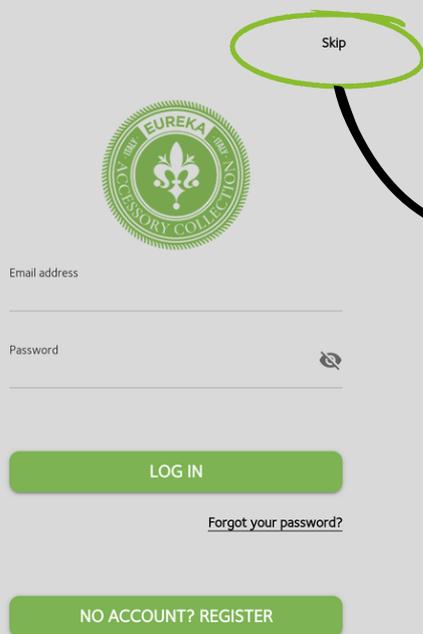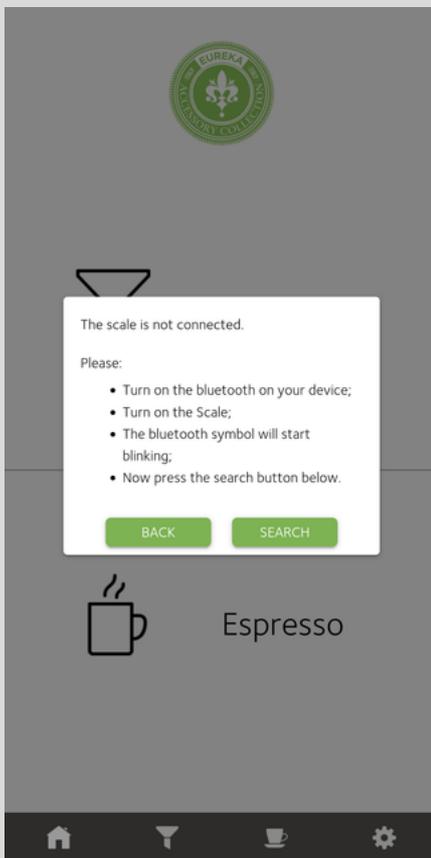
Skip

If you don't want to Log-In account press "Skip".

⚠️ Please Note: without a logged account the extraction will be only saved locally.

Email address

Password

LOG IN

Forgot your password?

NO ACCOUNT? REGISTER

3. **Scale connection**

The scale is not connected.

Please:

- Turn on the bluetooth on your device;
- Turn on the Scale;
- The bluetooth symbol will start blinking;
- Now press the search button below.

BACK   SEARCH

Espresso

Once you open the App or press the Pour over or Espresso Mode, the App will check for the Scale connection.
Turn on the scale and press search.
After few seconds you will see the successful connection message. Press "OK" to come back to the App functions.

💡 You can connect the scale also pressing on "Settings" and then "Connect Scale".

4. **Pour over mode**

Clicking on "Pour Over" or on the filter icon you can access to the "Pour Over Mode".

Press BREW to start a pour over extraction.

Press the sort button to visualize the extraction from the newest or the oldest.

POUR OVER

BREW

🔍

⇛↓

Use the search bar to search the title of the extraction you want to see.

| Pour Over 1 | 2023/09/05 08:57:46 |
| 🫘 22 g   🕛 03:05   ☕ 347.1 g | |

| Pour Over 2 | 2023/09/05 08:52:35 |
| 🫘 30 g   🕛 03:20   ☕ 503.3 g | |

| Pour Over 3 | 2023/09/05 08:47:43 |
| 🫘 20 g   🕛 03:30   ☕ 304.4 g | |

Press the extractions to see the details

| Pour Over 4 | 2023/09/05 08:42:07 |
| 🫘 26 g   🕛 03:55   ☕ 471.6 g | |

| Pour Over 5 | 2023/09/05 08:37:53 |

🏠   🔻   ☕   ⚙️

home   Pour Over Mode   Espresso Mode   settings

AFTER PRESSING "BREW"...

POUR OVER

0g

Recipe Name: Pour Over

Bean Weight: 25   g   **WEIGHT**
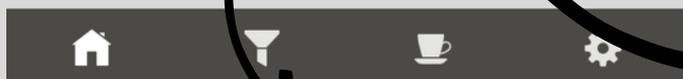
Extraction Time: 180   s

Ratio: 1: 12

Brew Weight: 300   g

START BREWING

HOW TO USE

HOW TO USE downloads this manual.

It visualizes the actual weight on the scale to understand if you have already or not done the tare. After this passage, weight the coffee beans.

Insert:
- Recipe Name
- Input Weight: manually or from the scale pressing WEIGHT on the right
- Extraction time
- Ratio or Brew Weight: if you insert Ratio the Brew Weight is automacally calculated and vice versa.

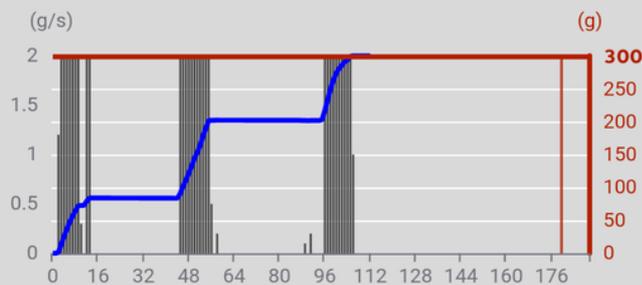**Press "START BREWING"** when you are ready to extract. The App will start the timer.

POUR OVER

Avg.Flow Rate

2.4g/s

Time   Weight

01:54/   301.7/300g

03:00

DONE

Press "DONE" when the extraction is completed.

What do you see during the extraction?
- Average Flow Rate
- Actual time and target time
- Actual weight and target weight
- Extraction graph with:

  - weight curve in blue
  - target weight line in red
  - target time line in red
  - flow rate lines in dark grey
  - the vertical axis is flow rate on the left and weight on the right
  - the horizontal axis is extraction time

Recipe Name: Pour Over

Date: 2023/09/13 10:38

Bean Weight: 25g

Ratio: 1:12

Brew Weight: 301.1/300 g

Time: 02:50

Avg Flow Rate: 1.6g/s

Grinding Point:

7

Brew Temperature:

88 ℃

Vessel Type:

delete the extraction pressing the bin button the top right corner.

Grinding Point:

7

Brew Temperature:

88 ℃

Vessel Type:

V60

Note:

Very Good!

Coffee flavor review

	1	2	3	4	5
Aroma	○	◉	○	○	○
Flavor	○	○	○	◉	○
Acidity	○	○	◉	○	○
Body	◉	○	○	○	○
Aftertaste	○	○	○	○	◉

SAVE

find the information report and the extraction graph.

edit the additional fields and vote the flavor review.

Press SAVE to save the extraction. You can see every saved extraction turning back on

8

Grinding Point:

7

Brew Temperature:

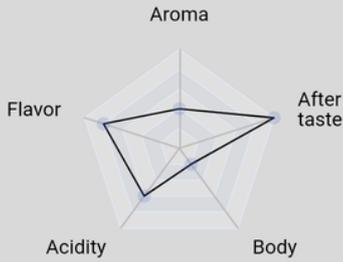88   ℃

Vessel Type:

V60

Note:

Very Good!

Coffee flavor review

Aroma	2
Flavor	4
Acidity	3
Body	1
Aftertaste	5

EDIT

Press the edit button on the top or "EDIT" at the end of the page to edit the additional fields.

Press the share button to export the extraction report (image .png).

POUR OVER

Recipe Name:	Pour Over
Date:	2023/09/13 10:38
Bean Weight:	25g
Ratio:	1:12
Brew Weight:	301.1/300g
Time:	02:50
Avg Flow Rate:	1.6g/s

Grinding Point:

7

Brew Temperature:

88   ℃

Vessel Type:

5. **Espresso mode**

ESPRESSO

BREW

🔍

≡↓

| Espresso 1 | 2023/09/05 09:13:12 |
| 🫘 18g 🕐 00:24 ☕ 35.9 g | |

| Espresso 2 | 2023/09/05 09:11:34 |
| 🫘 18g 🕐 00:28 ☕ 35.6 g | |

| Espresso 3 | 2023/09/05 09:10:38 |
| 🫘 14g 🕐 00:26 ☕ 50.8 g | |

| Espresso 4 | 2023/09/05 09:09:17 |
| 🫘 18g 🕐 00:27 ☕ 38.8 g | |

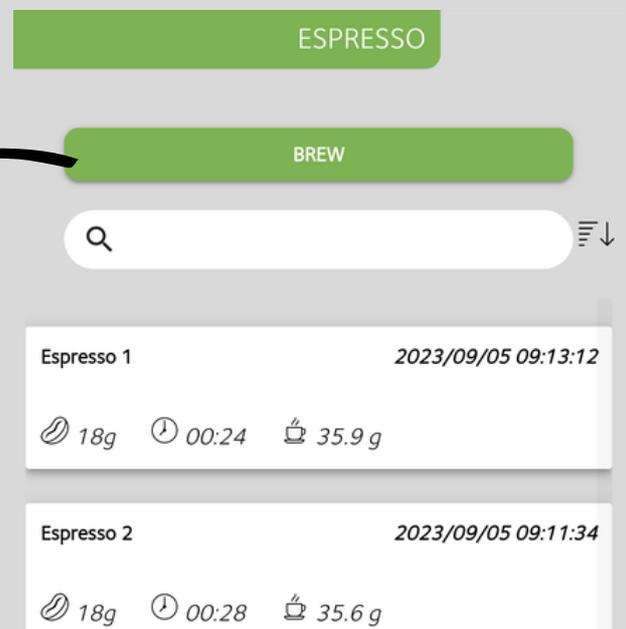| Espresso 5 | 2023/09/05 09:06:49 |

🏠   🔻   ☕   ⚙
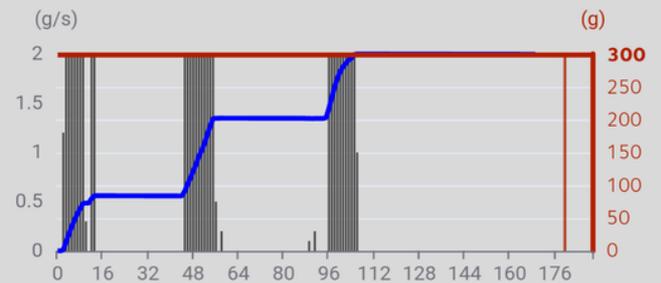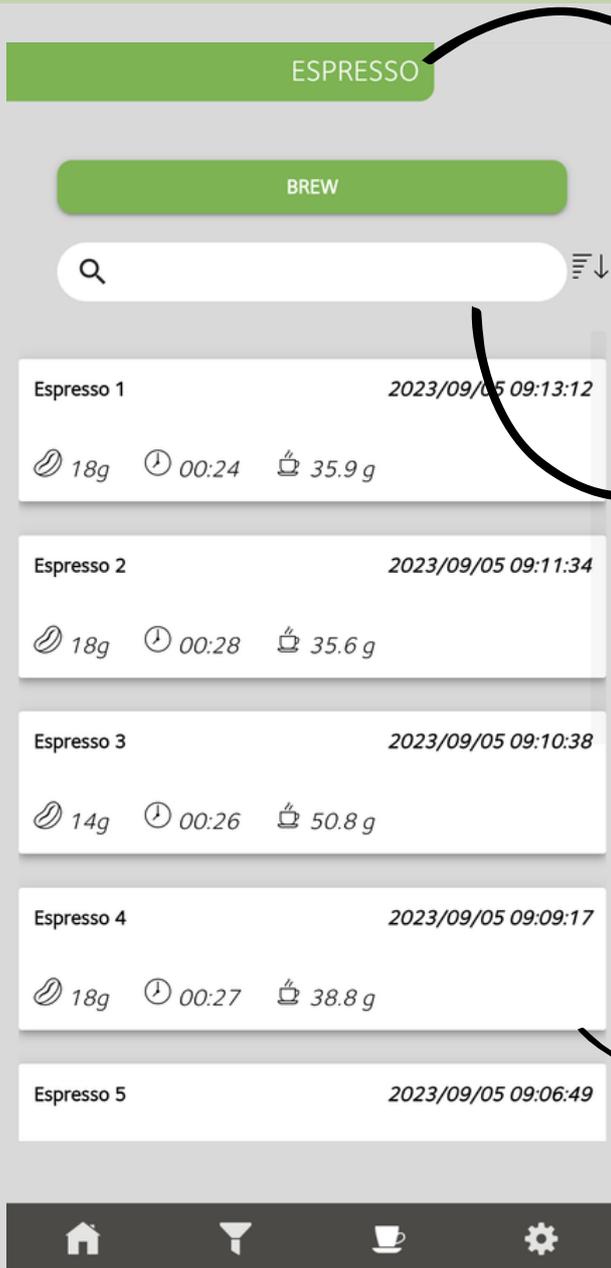
Clicking on Espresso or on the cup icon you can access to the "Espresso" Mode.

Use the search bar to search the title of the espresso extraction you want to see.
Press the sort button to visualize the extraction by the newest or the oldest.

Press the extractions to see the details.

ESPRESSO

BREW

🔍

≡↓

| Espresso 1 | 2023/09/05 09:13:12 |
| 🫘 18g 🕐 00:24 ☕ 35.9 g | |

| Espresso 2 | 2023/09/05 09:11:34 |
| 🫘 18g 🕐 00:28 ☕ 35.6 g | |

Press "BREW" if you want to start an espresso extraction.

AFTER PRESSING "BREW"...

ESPRESSO

0g

Recipe Name: Espresso

Input Weight: 18   g   **WEIGHT**

Extraction Time: 25   s

Brew Weight: 36   g

START BREWING

HOW TO USE

It visualizes the actual weight on the scale to understand if you have already or not done the tare. After this passage, weight the coffee beans.

Insert:
- Recipe Name
- Input Weight: manually or from the scale pressing WEIGHT on the right
- Extraction time
- Brew Weight

HOW TO USE downloads this manual.

Press "START BREWING" when you are ready to extract. The App will start the timer.

ESPRESSO

Avg.Flow Rate

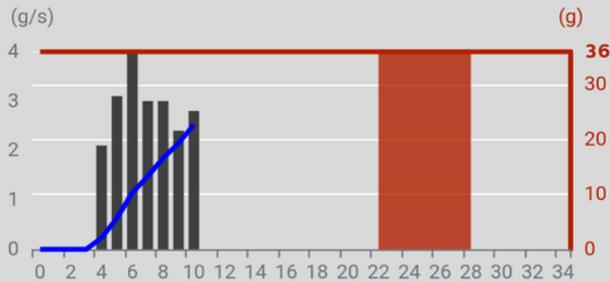1.88g/s

Time   Weight

12/25s   25.4/36g

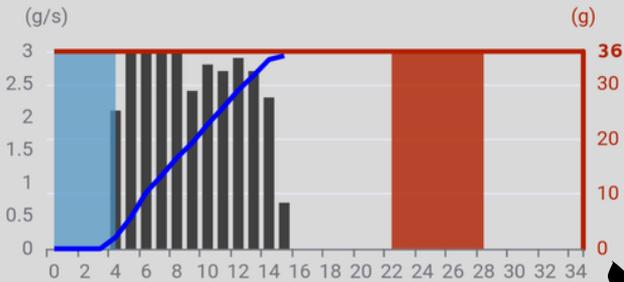DONE

Press "DONE" when the extraction is completed.

What do you see during the extraction?
- Average Flow Rate
- Actual time and target time
- Actual weight and target weight
- Extraction graph with:
    - weight curve in blue
    - target weight line in red
    - target time range in red
    - flow rate bars in dark grey
    - the vertical axis is flow rate on the left and weight on the right
    - the horizontal axis is extraction time

ESPRESSO

Recipe Name: Espresso

Date: 2023/09/13 08:45

Input Weight: 18g

Extraction Time: 17/25s

Brew Weight: 35.5/36g

Avg Flow Rate: 2g/s

Pre-Infusion time: 5s

Pressure:

9 bar

Grinding Point:

5

Brew Temperature:

93   ℃

Pressure:

9 bar

Grinding Point:

5

Brew Temperature:

93   ℃

Machine:

Costanza R Custom + Mignon Libra

Note:

Very good!

Coffee flavor review

	1	2	3	4	5
Aroma	○	○	○	●	○
Flavor	○	○	●	○	○
Acidity	●	○	○	○	○
Body	○	●	○	○	○
Aftertaste	○	○	○	○	●

SAVE

delete the extraction pressing the bin button the top right corner.

find the information report and the extraction graph.

edit the additional fields and vote the flavor review.

Press SAVE to save the extraction. You can see every saved extraction turning back on

ESPRESSO

Recipe Name: Espresso

Date: 2023/09/13 08:45

Input Weight: 18g

Extraction Time: 17/25s

Brew Weight: 35.5/36g

Avg Flow Rate: 2g/s

Pre-Infusion time: 5s

Press the share button to export the extraction report (image .png).

Pressure:

9 bar

Grinding Point:

5

Brew Temperature:

Pressure:

9 bar

Grinding Point:

5

Brew Temperature:

93   ℃

Machine:

Costanza R Custom + Mignon Libra

Note:

Very good!

Coffee flavor review

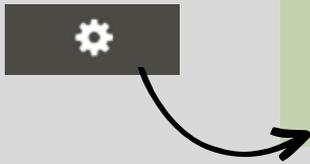|	
Aroma	4
Flavor	3
Acidity	1
Body	2
Aftertaste	5

Aroma
After taste
Flavor
Acidity   Body

Press the edit button on the top or "EDIT" at the end of the page to edit the additional fields.

EDIT

14

6. **Settings**

Press the settings button to access to the settings menu.

Log-in or Register goes to the log-in or in case you are already logged, it is showed your account e-mail and you can log out your account.	Log-in or Register
Connect Precisa permits you to connect the scale.	Connect Scale
Unbind Precisa unbinds the app from the priority scale. In case of 2 or more scales on, the app connects to the first scale connected.	Unbind Scale
Weight Unit sets the weight unit in grams (g) or ounces (oz).	Weight Unit g
Temperature Unit sets the temperature unit in Celsius degree (°C) or Fahrenheit degree (°F).	Temperature Unit °C
Sound sets on or off the scale sound.	Sound
Eureka.co.it opens Eureka Website.	Eureka.co.it
Instagram opens Eureka Instagram Page.	Instagram
Facebook opens Eureka Facebook Page.	Facebook
Eureka Mignon Friends opens Facebook group.	mignon Eureka Mignon Friends

V 0.0.40